



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Release Upon Receipt

TRADITION INCLUDES SEAFOODS ON THANKSGIVING MENU

Americans have always been blessed with a relative abundance of food, which accounts for our annual Thanksgiving feast. Plymouth Colony's Governor Bradford had the right idea when he proclaimed a feast as the proper way to praise and thank God for a bountiful harvest.

Tradition has it that the Pilgrim's harvest included oysters...oysters for stew and oysters for turkey stuffing. This delicate flavored seafood appropriately stimulated appetites on that first Feast-day, and thousands of Americans will be following tradition this year with the superb combination of oysters and fowl.

Other experts insist that a crab or oyster cocktail is the ideal way to whet appetites, but it is certain that either will lend color and "quality" to any feast. And, appropriately enough, both are readily digested—something to consider when a festive occasion is planned.

For those who want to include seafood cocktails, soups, or stuffing for fowl on their Thanksgiving menu, the following recipes—tested and developed by Fish and Wildlife Service home economists—will prove helpful.

Seafood recipes for Thanksgiving

COCKTAILS

Crab Cocktail

1 pound crab meat
 3/4 cup tomato catsup
 1/4 cup lemon juice

3 tablespoons celery, chopped fine
 1/3 teaspoon salt
 6 drops Tabasco sauce

Remove any shell or cartilage from the crab meat. Mix the last five ingredients together to make a sauce. Chill. Place lettuce leaf in the bottom of each cocktail glass. Place one teaspoon of sauce on the lettuce leaf. Place approximately 1/4 cup of crab meat in each glass and cover with additional sauce. Serves 6.

Oysters on the Half Shell

36 shell oysters*
 Cocktail sauce

Shuck oysters. Arrange a bed of crushed ice in shallow bowls or soup plates. Place six half-shell oysters on the ice with a small container of cocktail sauce in the center. Garnish with lemon wedges. Serves 6.

* If shell oysters are not available, 1½ pints of shucked oysters may be used. Allow six oysters per serving and arrange in lettuce cups on individual salad plates. In center, place small container of cocktail sauce.

Cocktail Sauce

1 cup catsup	1 tablespoon onion, minced
2 tablespoons vinegar	1/2 teaspoon salt
1 tablespoon horse-radish	1 teaspoon Worcestershire sauce
1 tablespoon celery, minced	Few drops Tabasco sauce

Blend all ingredients and chill. Serve seafood cocktail. Serves 6.

SOUPS

Shrimp Bisque

3/4 pound cooked, peeled and cleaned shrimp	1 teaspoon salt
1/4 cup butter	1/4 teaspoon paprika
2 tablespoons onion, chopped	1/8 teaspoon pepper
2 tablespoons celery, chopped	1 quart milk
2 tablespoons flour	Chopped parsley

Grind shrimp. Melt butter in the top part of a double boiler and cook onion and celery until tender. Blend in flour and seasoning. Add milk and cook until thick, stirring constantly. Add ground shrimp and heat thoroughly. Garnish with parsley. Serves 6.

Oyster Stew

1 pint oysters	1-1/2 teaspoons salt
1/4 cup butter	1/8 teaspoon pepper
1 quart milk	Paprika

Melt butter, add drained oysters, and cook 3 minutes or until edges curl. Add milk, salt and pepper, and bring almost to boiling point. Serve at once. Garnish with paprika. Serves 6.

STUFFINGS

Oyster Stuffing for Chicken

1 pint oysters	1 tablespoon parsley, chopped
1/2 cup celery, chopped	1 teaspoon salt
1/2 cup onion, chopped	1/8 teaspoon poultry seasoning
1/4 cup butter	1/8 teaspoon pepper
4 cups day old bread cubes	

Drain oysters, saving liquor, and chop. Cook celery and onion in butter until tender. Combine oysters, cooked vegetables, bread cubes, and seasonings, and mix thoroughly. If stuffing seems dry, moisten with oyster liquor. Makes enough for a 4 pound chicken.

Shrimp Stuffing for Chicken

1 pound green shrimp	2 tablespoons milk
1/4 cup onion chopped	1/2 teaspoon thyme
2 tablespoons parsley chopped	1 teaspoon salt
1/4 cup butter	1/8 teaspoon pepper
1 egg beaten	4 cups soft bread cubes

Remove shell and sand vein from shrimp. Wash and cut into small pieces. Cook shrimp, onion and parsley in melted butter about 10 minutes or until tender. Combine beaten egg, milk and seasonings. Combine all ingredients and mix until well moistened. Stuffing for a 4 pound chicken.

Stuffing for Turkey

For 10-15 pound turkey	3 times above recipes
For 16-20 pound turkey	4 times above recipes
For 21-25 pound turkey	5 times above recipes

x x x